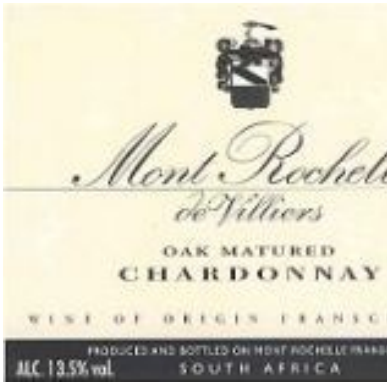
wine.co.za
easiest way to buy wine

Mont Rochelle Oak-Matured Chardonnay 1999

Bright lemon yellow. Sweet, dusty/toasty oak nose with lemon scent background. Palate gives what nose promises with substantial mouthfeel and deep vanilla, barley sugar flavours mingled with honey, grenadella, citrus complexity. Gentle, sweet oak, rich, firm structure. Elegant style with long satisfying finish.



variety : Chardonnay | Chardonnay
winery : Mont Rochelle Mountain Vineyards
winemaker : Justin Hoy
wine of origin : Franschhoek
analysis : **alc :** 14 % vol **rs :** 2.8 g/l **pH :** 3.4 **ta :** 6.2 g/l

ageing : Drinking well now but will improve over the next 3 years.

in the cellar : Hand picked at 22,5Â° to 23Â° Balling. Whole bunch pressed. Fermented and matured for 6Â½ months in new French casks of medium-toasted, tight grain oak from the forests of Alliers, Nevers & Troncais. Underwent malolactic fermentation. Regular bÃ¢ttonage whilst on lees. Protein and cold stabilized.

Mont Rochelle Mountain Vineyards

Franschhoek
021 876 2770
www.montrochelle.virgin.com